



## Topics Covered:

Learn how to manage allergens within your food processing establishment, and the latest technologies to identify and control allergen contamination. This workshop will ensure a consistent understanding of, and approach to, managing allergens and certain foods causing intolerances.

### 1. Introduction

### 2) Overview of food allergens

### 3) Importance of allergens to the food industry and recalls.

### 4) Allergen risk assessment and documentation.

- People / Training
- Supplier Management
- Raw Material, Ingredients and Processing Aids Handling
- Equipment, Plant Design and Cross-contamination.
- Production Process and Manufacturing Controls including Scheduling and Rework.
- Consumer Information. Labeling, including claims and packaging. Verification.
- New Product Development and Change

### 5) Allergen Sanitation Program

- Sanitation Methods
- Product Changeover
- Validation and Testing

### 6) Training and education

### 7) GFSI Requirements for Allergen Control Programs

- BRC Issue 8  
5.3 Management of Allergens.
- SQF Edition 8  
2.8.1 Allergen Management for Food Processors.

## Materials Provided:

Slides from presentation and reference material.

## Follow Up Available:

- Telephone Technical Inquiries Related to Material - **FREE**

## Instructors:

- Ebo Budu-Amoako, Ph.D., Senior Microbiologist
- Jim Landrigan, P.Eng., M.B.A., Technical Advisor

Ebo is an internationally recognized food microbiologist having worked with international organizations in world-level consulting assignments. He has developed and delivered Food Safety training in Canada and internationally for the past 15 years. Recently, he has been assisting with the development and implementation of food inspection and HACCP systems in various Caribbean countries.

As well as providing numerous training workshops on food safety and quality systems for BIO|FOOD|TECH clients during the last ten years, Jim has implemented several Food Safety (HACCP) and Quality Management (ISO 9000) programs for small to medium sized food processors. He has also developed and delivered national food safety and quality training programs for one of the largest management consulting groups in Canada. Jim was also a Sessional Instructor at Holland College and taught Strategic Crisis Management and Management of a Diverse Workforce courses in the Applied Degree in Culinary Operations program.

## Past Participants Food Safety Courses:

- ✓ McCain Foods
- ✓ Cavendish Farms
- ✓ Heritage Salmon
- ✓ True North Salmon
- ✓ AgraWest
- ✓ Stolt Sea Farm
- ✓ Oxford Frozen Foods
- ✓ Canadian Food Inspection Agency
- ✓ Cott Beverages
- ✓ Fancy Pokket Corporation
- ✓ Dairytown Products
- ✓ Paturel International
- ✓ Bonte Foods Ltd.
- ✓ Ben's Bakery
- ✓ Ocean Pier
- ✓ Purity Dairy
- ✓ Rossignol Estate Winery
- ✓ Connors Bros Ltd.

## Course Fee and Registration:

\$625.00 plus HST and Fees  
\$468.75 plus HST and Fees for members of Food & Beverage Atlantic. Check [registration site](#) for early bird discount and registration information.

## For More Information Contact:

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